

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 6/29/2015      **Business ID:** 114123FE  
**Business:** RESTAURANTE TIERRA CALIENTE

624 KANSAS AVE  
 KANSAS CITY, KS 66105

**Inspection:** 31002582  
**Store ID:**  
**Phone:** 9135732222  
**Inspector:** KDA31  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 06/29/15 | 09:10 AM | 10:20 AM | 1:10 | 0:07   | 1:17  | 0       |        |
| Total:   |          |          | 1:10 | 0:07   | 1:17  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 1

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 .. .. p .. .. ..

**Employee Health**

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
 .. .. .. .. ..  
 .. .. .. .. ..

**Good Hygienic Practices**

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R

5. No discharge from eyes, nose and mouth.

.. .. .. .. ..

## Preventing Contamination by Hands

6. Hands clean and properly washed.

.. .. .. .. ..

7. No bare hand contact with RTE foods or approved alternate method properly followed.

.. p .. .. p ..

*Fail Notes* | 3-301.11(B) P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.  
[Food employee was using bare hands to put wrap a ready to eat burrito. COS, burrito discarded.]

8. Adequate handwashing facilities supplied and accessible.

.. .. .. .. ..

## Approved Source

9. Food obtained from approved source.

p .. .. .. ..

10. Food received at proper temperature.

.. .. .. p .. ..

11. Food in good condition, safe and unadulterated.

.. .. .. .. ..

12. Required records available: shellstock tags, parasite destruction.

.. .. .. .. ..

## Protection from Contamination

13. Food separated and protected.

.. .. .. .. ..

14. Food-contact surfaces: cleaned and sanitized.

.. .. .. .. ..

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. .. .. ..

## Potentially Hazardous Food Time/Temperature

16. Proper cooking time and temperatures.

Y N O A C R

17. Proper reheating procedures for hot holding.

.. .. .. .. ..

18. Proper cooling time and temperatures.

.. .. .. .. ..

19. Proper hot holding temperatures.

.. .. .. .. ..

20. Proper cold holding temperatures.

.. .. .. .. ..

21. Proper date marking and disposition.

.. .. .. .. ..

22. Time as a public health control: procedures and record.

.. .. .. .. ..

## Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods.

Y N O A C R

## Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered.

Y N O A C R

## Chemical

25. Food additives: approved and properly used.

Y N O A C R

26. Toxic substances properly identified, stored and used.

.. .. .. .. ..

## Conformance with Approved Procedures

27. Compliance with variance, specialized process and HACCP plan.

Y N O A C R

## GOOD RETAIL PRACTICES

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Safe Food and Water   |   | Y  | N  | O  | A  | C  | R  |
|---|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required.   |   | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source.   |   | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods.   |   | .. | .. | .. | .. | .. | .. |
| Food Temperature Control  |   | Y  | N  | O  | A  | C  | R  |
| 31. Proper cooling methods used; adequate equipment for temperature control.                              |   | .. | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding.   |   | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used.  |   | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate.   |   | .. | .. | .. | .. | .. | .. |
| Food Identification   |   | Y  | N  | O  | A  | C  | R  |
| 35. Food properly labeled; original container.  |   | .. | .. | .. | .. | .. | .. |
| Prevention of Food Contamination  |   | Y  | N  | O  | A  | C  | R  |
| 36. Insects, rodents and animals not present.   |   | .. | p  | .. | .. | .. | p  |
| Fail Notes  | 6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [1 live roach was crawling on the side of the red &amp; white reach in cooler. 1 live roach was under a cabinet space were single-serve items were stored. 1 live roach was on shelf next to the register area. PIC charge killed the live roaches that were found. 7 fresh mouse droppings were on shelf were onions were stored. No pest control invoice was on site.]</i> |    |    |    |    |    |    |
| 37. Contamination prevented during food preparation, storage and display.                                 |   | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.   |   | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.  |   | .. | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables.  |   | .. | .. | .. | .. | .. | .. |
| Proper Use of Utensils  |   | Y  | N  | O  | A  | C  | R  |
| 41. In-use utensils: properly stored.   |   | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled.                                   |   | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used.  |   | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly.   |   | .. | .. | .. | .. | .. | .. |
| Utensils, Equipment and Vending   |   | Y  | N  | O  | A  | C  | R  |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items |   | .. | p  | .. | .. | .. | .. |
| Fail Notes  | 4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Corn mesa mixture was stored in a plastic food storage container with cracks in the plastic. Food removed form the cracked containers.]</i>   |    |    |    |    |    |    |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items     |   | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 |   | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  |   | .. | .. | .. | .. | .. | .. |
| Physical Facilities   |   | Y  | N  | O  | A  | C  | R  |

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### Physical Facilities

|  | Y  | N  | O  | A  | C  | R  |
|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure.               | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.                   | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed.                      | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained.   | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.           | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.      | .. | .. | .. | .. | .. | .. |

### Administrative/Other

|                      | Y  | N  | O  | A  | C  | R  |
|----------------------|----|----|----|----|----|----|
| 55. Other violations | .. | .. | .. | .. | .. | .. |

### EDUCATIONAL MATERIALS

The following educational materials were provided ..

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 6/29/2015      **Business ID:** 114123FE  
**Business:** RESTAURANTE TIERRA CALIENTE

624 KANSAS AVE  
KANSAS CITY, KS 66105

**Inspection:** 31002582  
**Store ID:**  
**Phone:** 9135732222  
**Inspector:** KDA31  
**Reason:** 02 Follow-up

### Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 06/29/15 | 09:10 AM | 10:20 AM | 1:10 | 0:07   | 1:17  | 0       |        |
| Total:   |          |          | 1:10 | 0:07   | 1:17  | 0       |        |

### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 31002582

Inspection Report Date 06/29/15

Establishment Name RESTAURANTE TIERRA CALIENTE

Physical Address 624 KANSAS AVE City KANSAS CITY  
Zip 66105

Additional Notes  
and Instructions

The follow up inspection will be determined by the district office.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 6/29/2015      **Business ID:** 114123FE  
**Business:** RESTAURANTE TIERRA CALIENTE

624 KANSAS AVE  
KANSAS CITY, KS 66105

**Inspection:** 31002582  
**Store ID:**  
**Phone:** 9135732222  
**Inspector:** KDA31  
**Reason:** 02 Follow-up

### Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 06/29/15 | 09:10 AM | 10:20 AM | 1:10 | 0:07   | 1:17  | 0       |        |
| Total:   |          |          | 1:10 | 0:07   | 1:17  | 0       |        |

### ACTIONS

Number of products Voluntarily Destroyed 1

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product burrito Qty 1 Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description bare hand contact.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A